

APERITIF

James St Passion - Powers, Kopke 10yr old, Pineapple, Passionfruit,
Sweet Syrup & Fresh Lime 15.00

SNACKS

Champ Bread, Guinness Wheaten & JS Butter 5.50
Nocellara Olives 3.25
Baked Scallops, Potato & Bacon, Wheaten Crumb 12.50
Coolea Gougères 6.25

STARTERS

Roast Parsnip & Artichoke Soup, Confit Garlic Oil (ve)
Organic Carrots, St Tola Goats Cheese & Walnuts (v)(n)
Beef Croquette & Black Garlic Mayonnaise

MAINS TO SHARE

Whole Brill (on the bone) Prawn & Crab Beurre Noisette
or
Co. Tyrone Chateaubriand garnished with Chimichurri & Red Wine Jus & Chips
or
Hispi Cabbage, Pickled Shallot, Spiced Granola & Miso Sauce (ve)(n)

DESSERTS

Sticky Toffee Sundae (n)
White Chocolate Cheesecake & Rhubarb
Honey Madeleines & Ice Cream

SIDES/SAUCES

Chips, Truffle Chips with Parmesan, JS Champ, Mash, Grilled Portobello Mushrooms,
Organic Greens, Cauliflower Cheese, Roast Carrots with Feta & Sage 6.45 each
Peppercorn, Bearnaise, Red Wine Jus, Garlic Butter, Chimichurri 2.50 each